



Piatto<sup>®</sup>

— restaurant & grill —



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# STARTERS

Start your dining experience with one of our amazing starters, this is just the beginning

## FOCACCIA PIZZA BREAD (V)

Garlic and herbs R49

Garlic and mozzarella R69

Focaccia Board R79

Focaccia served with garlic butter, hummus, feta and olives

NACHOS (V) <sup>NEW</sup> R83

Nachos topped with cheddar, mozzarella and feta cheese, guacamole and salsa served with sour cream

SNAILS R85

Snails in a herb garlic butter sauce served with crispy bread

BAKED BLACK MUSHROOM R93

Baked black mushroom topped with spinach, feta and mozzarella in a napoletana sauce and baked in the pizza oven, served with crispy bread

HALLOUMI (V) R79

Goats milk cheese, deep fried or grilled, served with sweet chilli sauce and fresh lemon

CHICKEN LIVERS R69

Chicken livers sautéed with onion, prepared with or without peri-peri, served with crispy bread

BBQ CHICKEN WING BASKET R89

Chargrilled in our spicy BBQ sauce

GARLIC BUTTER PRAWN BITES R95

Four prawns in a garlic butter sauce, topped with parmesan and baked in the pizza oven, served with crispy bread



*Chefs*  
CHOICE

**BAKED BLACK MUSHROOM**

**CALAMARI** R89

Patagonian calamari tubes grilled or fried, served with rice

**JALAPENO POPPERS (V)** R79

Chilli jalapeno stuffed with cheese, crumbed and deep fried, served with a chillinaise salsa

**PIATTO PREGO TRINCHADA**

Strips of beef or chicken pan-fried with garlic, onions, cream and prego sauce, served with crispy bread

**Beef fillet** R105

**Chicken fillet** R79

**SQUID HEADS WITH CHILLINAISE** R69

Deep fried squid heads, served with a chillinaise sauce

# SALADS

Try our freshly prepared salads, made using the highest quality ingredients to experience salad the Piatto way

## GREEK (v)

Feta, olives, cherry tomato and onion on a bed of mixed greens served with a Greek dressing

R85

## AVOCADO AND PRAWN

Grilled queen prawns drizzled with a tangy mayo sauce with avo, onion, cucumber, carrots and cherry tomato on a bed of mixed greens

R131

## CRISPY BUTTERNUT & FETA (v)

Crispy butternut chips, feta, avo, cucumber, carrots and seed brittle on a bed of mixed greens

R95

## CHICKEN PEPPADEW

Grilled herbed chicken strips, feta, avo, peppadew, roasted nuts, carrots and cherry tomato on a bed of mixed greens

R115

## CAJUN CHICKEN

Grilled Cajun chicken, feta, olives, toasted flaked almonds, sesame seeds, carrots and cherry tomato on a bed of mixed greens

R105

## HONEY SESAME HALLOUMI (v)

Grilled honey sesame halloumi, avo, tomato, onion, cucumber, carrots and cherry tomato on a bed of mixed greens

R99



*Chef*  
CHOICE

CRISPY BUTTERNUT & FETA



*Chef*  
CHOICE

GRILLED STEAK FLAT BREAD

# GOURMET SANDWICHES

## CHICKEN WRAP

Crumbed chicken breast served with basil mayo, avocado, mozzarella and rocket

R99

## CHICKEN & HALLOUMI FLAT BREAD

Grilled chicken strips with sweet chilli sauce, grilled halloumi and avocado, served on flat bread

R105

## GRILLED STEAK FLAT BREAD

Sliced 200g grilled sirloin, roast cherry tomatoes, cheddar cheese, grilled onions, rocket and basil mayo, served on flat bread

R139

## CRISPY BACON WRAP

Crispy bacon, cheddar cheese, sautéed mushrooms, sliced avo and basil mayo, served in a wrap

R93

## HUMMUS & FETA WRAP (v)

Hummus, feta, avo, peppadews, cherry tomato, onion, cucumber, crispy zucchini and peppadew mayo, served in a wrap

R95

# BURGERS & PREGOS

Another one of Piatto's famous foods, there is a reason our burgers & pregos are legendary and once you taste them, you'll know why

## STEAK PREGO ROLL

Sirloin steak marinated in our secret prego sauce, served with chips (add egg +R4)

## CHICKEN PREGO ROLL

Chicken breast marinated in our secret prego sauce, served with chips

## CHICKEN BURGER

Tenderised chicken breast on a bed of lettuce, tomato and onion, served with chips and coleslaw

## CRUMBED CHICKEN BURGER <sup>NEW</sup>

Crumbed chicken breast on a bed of lettuce, tomato, onion drizzled with our famous burger sauce

## BEEF BURGER

200g Pure beef patty on a bed of lettuce, tomato and onion, served with chips and coleslaw

## CHEESE BURGER

200g Pure beef patty topped with cheddar cheese served on a bed of lettuce, tomato and onion, served with chips and coleslaw

R99

## BACON & CHEESE BURGER

200g Pure beef patty topped with bacon and cheddar cheese served on a bed of lettuce, tomato and onion, served with chips and coleslaw

R110

R89

## BJC BURGER

200g Pure beef patty, crispy bacon, sliced jalapeno chilli's and feta on a bed of lettuce, tomato and onion, served with chips and coleslaw

R115

R89

## PIATTO BURGER

200g Pure beef patty topped with cheddar cheese, crispy bacon, dill cumber, drizzled in our famous secret sauce, served with chips and coleslaw

R115

R95

## BUNLESS BURGER

200g Pure beef patty topped with avo and bacon served on a black mushroom base, lettuce, tomato, onion, served with zucchini fries and coleslaw (add cheddar cheese +R4)

R129

R93

R99

## PLANT BASED BURGER (V) <sup>NEW</sup>

Plant based burger on a bed of lettuce, tomato and onion served with chips and coleslaw

R129



*Chefs*  
CHOICE

BJC BURGER

# PASTA

Pasta Choices: Spaghetti / Penne / Linguine

We recommend a thinner pasta for a light tomato based sauce and a thicker pasta with more body for one of our cream based sauces

## BOLOGNESE

Italian sauce with ground fillet, a traditional recipe from the Province of Bologna

R105

## CHICKEN CON FUNGI

Chicken strips, black mushrooms, diced onion and parmesan shavings tossed in a creamy sauce

R110

## ALFREDO

Pan fried mushrooms, parmesan and ham in a creamy sauce

R105

## CHICKEN LIVER PASTA

Napoletana with mild peri-peri, sautéed livers, onion and a splash of cream topped with cream cheese and black pepper, served with crispy bread

R125

## NAPOLETANA (V)

Italian plum tomatoes cooked with fresh basil

R79

## LINGUINE AL POMODORINI

Linguine tossed with prawns, cherry tomatoes, garlic and chilli, finished with parmesan shavings

R145

## ARRABIATA (V)

Tomato, garlic and fresh chilli

R83

## AL CHICKEN

Strips of chicken breast tossed with mushrooms, feta, olives and zucchini prepared in napoletana sauce

R115

## PASTA AL FORNO

### LASAGNA BOLOGNESE

Layered sheets of fresh pasta and Bolognese topped with a creamy sauce, mozzarella and baked in our pizza oven

R125

## SPINACH AND RICOTTA NEST (V)

Linguine napoletana with spinach and ricotta topped with mozzarella and parmesan, served with crispy bread

R99

### MELENZANE (V) <sup>NEW</sup>

Melenzane with mozzarella cheese, Napolitano sauce and baked in the oven

R125

## PARMESAN FILLET

Fillet strips tossed with mushrooms, zucchini and red onion prepared in a tomato and rosemary herb sauce, finished with parmesan shavings

R139



*Chef*  
CHOICE

CHICKEN LIVER PASTA

# PIZZA

Enjoy Piatto's range of famous pizzas and see why they became famous in the first place. **Selected pizzas can be served as calzone for R12 extra**

## MARGHERITA (V)

Tomato and mozzarella

R93

## VEGETARIAN (V)

Asparagus, mushrooms, onions, green peppers and olives

R115

## REGINA

Ham and mushrooms

R105

## HAWAIIAN

Pineapple and ham

R105

## QUATTRO STAGIONI

Ham, mushrooms, olives, salami and green peppers

R125

## PIATTO

Salami, mushrooms, onions, olives, ham and garlic

R125

## MEXICANA

Ground fillet of beef, green pepper, onions and chilli

R125

## SWEET CHILLI CHICKEN

Chicken strips marinated in sweet chilli sauce, peppers, peppadews, avo and feta

R146

## SPICY CHICKEN

Spicy marinated chicken, avo and rocket

R133

## BBQ CHICKEN

BBQ chicken strips, pineapple and peppadews

R110

## PARADISO

Bacon, avo and feta

R133

## CHICKEN MAYO <sup>NEW</sup>

Chicken mayonnaise

R116

## SEAFOOD

Prawn and Calamari with peri-peri

R165

## CALZONE

Fold over pizza with ham, bacon, mushrooms, onions and a pinch of chilli

R135



*Chefs*  
CHOICE

**SWEET CHILLI CHICKEN**

# MEAT

All dishes are served with a choice of mash, rice or chips

## SIRLOIN BISTEK

300g Sirloin steak filled with feta, jalapeno chilli and bacon topped with a cheese sauce

R185

## SIRLOIN PEPPADEW®

300g Sirloin steak filled with mozzarella, feta, Peppadew® and mushrooms

R185

## STEAK, EGG & CHIPS

Your choice of steak topped with a fried egg and a garlic prego sauce

Sirloin (300g)

R169

Fillet (250g)

R209

## LAMB CHOPS

Greek style grilled lamb chops with origanum and lemon

R229

## OXTAIL

Braised oxtail cooked to perfection, served with rice and vegetables

R230

## LAMB KLEFTICO

Tender lamb on the bone slow baked in the pizza oven, drizzled with lamb jus served with mash and vegetables

R225

## SAUCES

Try one of our sauces with your choice of steak

Pepper

R32

Mushroom

R32

Cheese

R32

Monkeygland

R32

Peri-peri

R32

Garlic

R32

## ON THE SIDE

Vegetable of the Day

R34

Rice

R30

Grilled Mushrooms

R35

Chips

R30

Fried Onion Rings

R29

Zucchini

R35

Mash

R30

Side Salad

R38

Spinach

R30

Butternut

R30

Butternut Chips

R30



*Chefs*  
CHOICE

SIRLOIN PEPPADEW



# GRILLS

Prepared with our famous Piatto basting. All grills are served with a choice of mash, rice or chips

RUMP	(200g)	R131
SIRLOIN	(300g)	R159
FILLET	(250g)	R189
T-BONE	(500g)	R189
BBQ PORK RIBS	(500g)	R209



# CHICKEN

All dishes are served with a choice of mash, rice or chips

## TRADITIONAL PORTUGUESE

Baby grilled chicken marinated in our own secret Portuguese marinade, flame grilled and quartered

R179

## BUFFALO CHICKEN WINGS <sup>NEW</sup>

8 Buffalo wings coated in a spicy marinated sauce served with a blue cheese dip and chips

R139

## SCHNITZEL

Crumbed and lightly pan-fried served with your choice of cheese or mushroom sauce

R121

## ORIENTAL WOK

Oriental noodles prepared with marinated chicken strips, soya sauce, tahina, mixed stir-fry vegetables, cashew nuts, pineapple, sesame seeds and ginger with a hint of chilli and garlic

R115

## GRILLED CHICKEN BREASTS

Grilled chicken breasts prepared with either a lemon and herb or peri-peri sauce

R115



# SEAFOOD

All dishes are served with a choice of mash, rice or chips

## CALAMARI

Lightly grilled and drizzled with lemon and butter sauce

R169

## 1/2 KG QUEEN PRAWNS

Grilled, served with lemon butter or peri-peri

R199

## HAKE

Hake grilled or fried, served with tartar sauce

R109

## SEAFOOD PLATTER FOR 1

4 Queen prawns, grilled calamari and a portion of grilled herbed lemon hake

R220

## HAKE THERMIDOR

Grilled Hake topped with prawn meat, mussels and mushroom in a light cheese sauce

R152

## SEAFOOD PLATTER FOR 2

12 Queen prawns, a portion of grilled calamari, a portion of crispy squid heads and a portion of grilled herbed lemon hake

R379

## GRILLED KINGKLIP

Grilled herbed lemon kingklip

R205

# COMBOS

All dishes are served with a choice of mash, rice or chips

## WINGS & RIB

Three succulent wings and 300g ribs

R205

## RUMP & CALAMARI

200g Rump and half a portion of grilled calamari

R189

## CHICKEN & RIB

Half chicken and 300g ribs

R210

## HAKE & CALAMARI

Grilled calamari tubes and herbed lemon hake

R168

## RUMP & RIB

200g Rump and 300g ribs

R209

## SURF & TURF

200g Rump and four queen prawns

R185

## CHICKEN & LAMB CHOPS

Half chicken and two grilled lamb chops

R229

## CHICKEN & PRAWN

Half chicken and four queen prawns

R195



# DESSERT

Enjoy our delicious selection of desserts, we can honestly recommend every single one

## MALVA PUDDING

Served with custard or ice-cream

R69

## WARM CHOCOLATE PARCELS

Praline chocolate folded in phyllo pastry, baked in the oven and served with ice-cream

R85

## CHOCOLATE BROWNIES & ICE-CREAM

Decadent chocolate brownies served with ice-cream

R66

## ICE-CREAM WITH BAR ONE SAUCE

Ice-cream served with rich Bar One chocolate sauce

R55

## PIATTO FAMOUS CHEESE CAKE

American style fridge cheese cake

R65

## CAKE OF THE DAY

Please ask your waiter for available cakes

SQ

## DOM PEDRO

R55

## IRISH COFFEE

R55



*Chefs*  
CHOICE

MALVA PUDDING



*Chefs*  
CHOICE

BAR ONE CHOCOLATE WAFFLE

# WAFFLES

Served with your choice of cream or ice cream

## TRADITIONAL

Traditional waffle, topped with syrup

R50

## BAR ONE CHOCOLATE

Traditional waffle, topped with sliced Bar One, Smarties and syrup

R72

## OREO WAFFLE

Traditional waffle, topped with Oreo biscuits, chocolate sauce and strawberries

R68

## CARAMEL WAFFLE <sup>NEW</sup>

Banana and caramelised popcorn topped with a caramel sauce

R72

# BEVERAGES

## SMOOTHIES

Iced Smoothies

R49

*Cappuccino*

*White Chocolate*

*Spiced Chai*

Fruit Crush

R44

*Ginger beer*

*Mango*

*Strawberry*

*Mixed Berry*

*Piatto Lemon Crush*



## MUG SHAKES

Chocolate Brownie

R71

Caramelised Popcorn

R68

Oreo™ and Chocolate

R68

Strawberry Pavlova

R68

## COLD BEVERAGES

Fresh fruit juices

R31

Soda Cans

R27

Appletiser, Grapetiser

R31

Still/sparkling water 500ml

R22

Still/sparkling water 1L

R34

Cordials

R11

Iced Tea

R30

*Lemon, Peach*

Milkshakes

R42

*Vanilla, Strawberry, Chocolate, Lime, Banana, Bubblegum*

Red Bull

R47

Red Bull Sugar Free

R47

## HOT BEVERAGES

Americano

R27

Cappuccino

R30

Red Cappuccino

R33

Decaffeinated Cappuccino

R33

Decaffeinated Coffee

R28

Espresso

R24

Double Espresso

R30

Red Espresso

R32

Macchiato

R27

Caffe Latte

R32

Caffe Mocha

R34

Hot Chocolate, Milo

R35

Tea

R24

*Five Roses, Rooibos*

Herbal Infusion

R27

*Camomile, Lemon, Earl Grey, Green Tea*

## EXOTIC BEVERAGES

Irish Coffees

R55

*Jameson, Kahlua, Amarula, Frangelico, Tia Maria,*

*Bailey's, Amaretto*

Calypso Coffee

R55

*Malibu and Frangelico*

Pedro's

R55

*Irish, Kahlua, Frangelico, Peppermint, Amarula*

Gourmet Lattes

R53

*White Chocolate,, Chocolate Decadence*

# WINE

Enjoy our choice of carefully selected house wines with your meal. With our selection of wines, you'll be sure to find something to fit perfectly with your meal

## HOUSE WINE

### WHITE

Douglas Green Chenin / Sauv Blanc

Glass 250ml

Bottle 750ml

R44  
R130

### SEMI SWEET

Legacy Johannesburg

Glass 250ml

Bottle 750ml

R36  
R105

### RED

Douglas Green Merlot/Malbec

Glass 250ml

Bottle 750ml

R44  
R130

### ROSÉ

Douglas Green Sunkissed Rosé

Glass 250ml

Bottle 750ml

R47  
R140

### SANGRIA

Glass 250ml

1 Litre

R39  
R99



## GINTAILS

### BLUEBERRY & BASIL (SOUP)

Bulldog Gin, blueberry syrup, basil and Fitch and Leeds Pink tonic.

R99

### ELDERFLOWER & CUCUMBER (AROMATIC)

Wixworth Gin, Edelflower syrup, cucumber slices, mint leaves and tonic water.

R99

### STRAWBERRY & LIME (SWEET)

Inverochre Amber Gin, strawberry syrup, lime and Fitch and Leeds Pink tonic

R99

# WHITE WINES

Enjoy our choice of selected red wines with your meal

## SAUVIGNON BLANC

### ROBERTSON

R145

Full bodied flavours of bell peppers and green apple to medium body

### PORCUPINE RIDGE

R154

Un-wooded dry white, lashings of gooseberries, lots of fresh intensity, lingering aftertaste

### SPIER

R179

Pale green in colour and tropical aromas following through on the full-bodied, well balanced and lingering palate

### BRAMPTON SAUVIGNON BLANC

R183

A zesty up front wine in true new world style. Passion fruit, gooseberry, litchi and asparagus aromas follow through to a full, lively palate

### FAT BASTARD

R234

Powerful, balanced showing good texture. Crisp acidity follows through to a long smooth finish

## CHARDONNAY

### WATERSIDE CHARDONNAY (UNWOODED)

R148

A balanced yet refreshingly uncomplicated white wine. Fresh and unoaked, with excellent balance between fruit and acidity, it was made with outdoor living in mind. The perfect wine for everyday drinking

### DURBANVILLE HILLS

R189

A soft, easy drinking wine which holds an abundance of citrus, dried peaches, apricot and vanilla flavours and ends with a crisp acidity

### FAT BASTARD

R234

Ripe, peachy and rounded with uplifting clean acidity

## ROSÉ

### NEDERBERG ROSÉ

R122

Clean, fruity and refreshing flavours with Aromas of candy floss, cherries, strawberries and dried herbs

### BACKSBERG ROSE

R156

Off-dry with a sweeter palate, be delighted by a basketful of juicy strawberry, raspberry sorbet and a crisp yet textured mouthfeel. Infinitely drinkable, this is an anywhere, anytime wine best paired with al fresco

### BOSCHENDAL BLANC DE NOIR

R160

A delicate grapey taste with a lingering finish

## WHITE BLENDS

### NEDERBURG CLASSIC LYRIC

R136

This harmonious wine is made from Sauvignon Blanc, Chenin Blanc and Chardonnay. Crisp and refreshing with aromas of passion fruit and citrus, and hints of freshly-cut grass.

### BUITENVERWACHTING BUITEN BLANC

R180

Full-bodied, easy-drinking, yet bone dry with plenty of tropical flavours

## CHENIN BLANC

### PEAR TREE WHITE

R126

Delicately gold with youthful green glint and a burst of tropical pineapple, passion fruit and honey melon

### SPIER

R158

Fresh and fragrant with peach aromas. Elegant, fruity and medium bodied wine has a pleasant finish

## SEMI-SWEET

### LEGACY JOHANNISBERGER

R105

Enduringly popular, full-bodied lush semi-sweet blended white wine

### ROBERTSON BEAUKETT

R135

Aromatic semi-sweet white wine with a smooth, subtle spicy palate



# RED WINES

Enjoy our choice of selected red wines with your meal

## CABERNET SAUVIGNON

### NEDERBURG CLASSIC CABERNET SAUVIGNON R136

Fragrant, ripe berries, dark chocolate and oak blend to create a rich, soft-textured palate with lingering flavours

### ROBERTSON R179

Smooth, full bodied with rich mulberry, plum and cassis flavours supported by soft tannins

## SHIRAZ

### SPIER R205

Dark plum colour, aromas of red pepper and hints of smoky American oak

### FAT BASTARD R315

Full-bodied, oak matured for 9-12 months. Dark plum in colour, high in alcohol with delightful fruity undertones. Hints of cinnamon and cloves

## PINOTAGE

### BEYERSKLOOF R230

A ripe and bold, reliable wine. Accessible, affordable and agreeable

## RED BLENDS

### BACKSBERY DRY RED R156

Designed for easy drinking, swirls of vanilla and liquorice move across the palate smoothly, while the lip-smacking softness demands another sip

### BOEKENHOUTSKLOOF THE WOLFTRAP R156

A spicy, aromatic blend of syrah, cinsault, mourvedre and viognier. French oak matured. Smooth and accessible

### NEDERBURG BARONNE R182

A medium-bodied, velvety smooth blended red wine

### BOSCHENDAL LEROY CARBENET MERLOT R196

An attractive burst of rich dark to black fruits showing mulberry, blackcurrant, ripe plum and spice aromas that carry through to a smooth, juicy entry supported by ripe tannins and just discernible cigar box spiciness

## MERLOT

### TALL HORSE R152

Delicious, sleek medium-bodied, with a streak of cherry and plum

### PORCUPINE RIDGE R170

Full bodied red with coffee, chocolate and spicy vanilla. Elegant and rich

## CHAMPAGNE / SPARKLING WINE

### PONGRACZ R399

Rich and complex with finesse and a lingering aftertaste

### SPARKLING WINES J.C. LE ROUX R195

The first sparkling wine to offer both natural lightness and delicious full taste

### MOËT ET CHANDON R1300

One of the largest Champagne houses in France, Moët combines classic green apple and floral aromas with crisp acidity and a lingering toasty character



# A TASTE OF THE GOOD LIFE

We do not serve alcohol to anyone under the age of 18. No half portions. A service charge of 10% will be added to any tables serving 10 or more. All major credit cards are accepted here, but we regret no cheques. Select items on the menu are prepared with and or may contain nuts or traces thereof. All prices are VAT inclusive. All rights reserved, including right of admission.

Any complaints or enquiries can be directed to: [info@piatto.co.za](mailto:info@piatto.co.za)

**[www.piatto.co.za](http://www.piatto.co.za)**

For franchise enquiries e-mail [franchise@piatto.co.za](mailto:franchise@piatto.co.za),  
phone 011 613 4482/6 or fax 011 613 1933

The visuals in this menu are for descriptive purposes only.